

### **Claims**

[1] A continuous production method of soybean products, wherein a soybean blend obtained by adding water to soybean powder then kneading is pressurized and stirred under fixed pressure to adjust its water content, the soybean solid component present in the soybean blend is smoothed and the pressure applied on it is released.

[2] The continuous production method of soybean products according to claim 1, wherein the pressure  $50\text{kg/cm}^2$  or less is set for pressurizing the soybean blend.

[3] The continuous production method of soybean products according to claim 1 or 2, wherein pressure in the soybean blend is released rapidly to atmospheric pressure.

[4] The continuous production method of soybean products according to any one of claims 1 to 3, wherein smoothing of the soybean solid component present in the soybean blend is carried out by passing the soybean blend through several fine pores provided in the flow path of the soybean blend.

[5] The continuous production method of soybean products of according to any one of claims 1 to 4, wherein smoothing of the soybean solid component present in the soybean blend is carried out in combination of ultrasonic processing.

[6] The continuous production method of soybean products of according to any one of claims 1 to 5, wherein the water used for watering the soybean powder and/or adjusting the water content of the soybean blend is pretreated to refine clusters of the water.

[7] The continuous production method of soybean products of according to any one of claims 1 to 6, wherein soymilk is produced by mixing equal amount of water with the soybean powders and at the time of its watering, about 6 to 25 times of water with respect to the quantity of soybean solid component in the soybean blend are added, then at the time of water adjustment in the soybean blend and then pressurizing the blend at the prescribed pressure 5 to  $50\text{kg/cm}^2$ .

[8] The continuous production method of soybean products of according to any one of claims 1 to 6, wherein a soybean paste is produced by mixing equal amount of water with the soybean powders at the time of its watering, about 2 to 5 times water with respect to the quantity of the soybean solid component in the soybean blend are added at the time of water adjustment in the soybean blend and then pressurizing the blend at the prescribed pressure 2 to 10kg/cm<sup>2</sup>.

[9] A continuous production method of soybean products equipped with kneading means to knead watered soybean powder, a water content adjustment means to adjust the water content in the soybean blend coming from the kneading means, a pressurization means to pressurize the soybean blend after water-content adjustment at the prescribed pressure, processing systems to stir the pressurized soybean blend and smoothing of the soybean solid component in the soybean blend, and a pressure releasing means to release the pressure in the soybean blend coming from the processing systems to atmospheric pressure.

[10] The continuous production method of soybean products according to claim 9, wherein the processing means is equipped with structures provided with multiple fine pores in casing and a labyrinth device to smooth the soybean solid component present in the soybean blend by passing it through the fine pores provided in the structures.

[11] The continuous production method of soybean products according to claim 9 or 10, wherein the kneading means comprises a screw device and a roller device placed longitudinally.

[12] The continuous production method of soybean products of according to any one of claims 9 to 11, wherein the processing means includes an ultrasonic processing device.

[13] The continuous production method of soybean products of according to any one of claims 9 to 12, wherein a preprocessing device for refining clusters of the water used for watering the soybean powder and/or adjusting the water content of the soybean blend, is provided.